

## Alignment of Credential Content to Postsecondary Learning Outcomes for Safety and Sanitation

<b>Postsecondary Learning Outcomes</b> <i>(Copied from CTCF001 - Sanitation and Safety)</i>	<b>Content from ServSafe Credential</b> <i>(Taken from the ServSafe Manager coursebook and corresponding ServSafe Manager Certification examination)</i>
<p>Identify pathogens, and the toxins that some produce, responsible for foodborne illnesses that can occur in food and develop during the preparation of food</p>	<ol style="list-style-type: none"> <li>1. What a foodborne illness is and how to determine when one has occurred</li> <li>2. Contaminants that can make food unsafe</li> <li>3. Conditions that affect the growth of foodborne bacteria (FAT TOM)</li> <li>4. Major foodborne pathogens and their sources; resulting illnesses and their symptoms</li> <li>5. Ways of preventing viral, bacterial, parasitic, and fungal contamination</li> <li>6. Naturally occurring toxins and ways of preventing illnesses caused by them</li> <li>7. Physical and chemical contaminants and methods of prevention</li> <li>8. Points in the operation where food is at risk from deliberate contamination</li> <li>9. The most common food allergens and their associated symptoms</li> <li>10. Methods of preventing allergic reactions</li> </ol>
<p>Define concepts and procedures for the flow of food through the operation</p>	<ol style="list-style-type: none"> <li>1. Ways of preventing cross-contamination</li> <li>2. Ways of preventing time-temperature abuse</li> <li>3. Different types of temperature-measuring devices and their uses</li> <li>4. How to calibrate thermometers</li> <li>5. General guidelines for thermometer use</li> <li>6. Characteristics of an approved supplier</li> <li>7. Guidelines for receiving and inspecting deliveries</li> <li>8. Requirements for key drop deliveries</li> <li>9. Procedure for handling food recalls</li> <li>10. Procedures for checking the temperatures of various food items</li> <li>11. Temperature requirements when receiving food</li> <li>12. Packaging requirements when receiving food</li> <li>13. Documentation required when receiving food</li> <li>14. Government inspection stamps required when receiving food</li> <li>15. Quality requirements when receiving food</li> <li>16. Receiving criteria for specific food items</li> </ol>

	<ol style="list-style-type: none"><li>17. Requirements for labeling and date marking food</li><li>18. How to rotate food using first-in, first-out (FIFO)</li><li>19. Temperature requirements for food in storage</li><li>20. Practices that can prevent temperature abuse during storage</li><li>21. Practices that can prevent cross-contamination during storage</li><li>22. Guidelines for storing specific types of food including meat, poultry, fish, shellfish, eggs, produce, and dry food</li><li>23. Correct ways for prepping food to prevent cross-contamination and time-temperature abuse</li><li>24. Safe methods for thawing food</li><li>25. The minimum internal cooking temperatures for TCS food</li><li>26. The correct way to cook TCS food in a microwave oven</li><li>27. The importance of informing consumers of risks when serving raw or undercooked food</li><li>28. Requirements for partially cooking TCS food</li><li>29. Methods and time-temperature requirements for cooling TCS food</li><li>30. Time and temperature requirements for reheating TCS food</li><li>31. Time and temperature requirements for holding hot and cold TCS food</li><li>32. Ways of preventing time-temperature abuse and cross-contamination when displaying and serving food</li><li>33. The requirements for using time rather than temperature as the only method of control when holding TCS food</li><li>34. Ways of minimizing bare-hand contact with ready-to-eat food</li><li>35. How to prevent staff from contaminating food during service</li><li>36. How to prevent guests from contaminating self-service areas</li><li>37. The possible hazards of transporting food and ways of preventing them</li><li>38. The possible hazards of serving food offsite and ways of preventing them</li><li>39. The possible hazards of vending food and ways of preventing them</li><li>40. The seven HACCP principles for preventing foodborne illness</li></ol>
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<p>Differentiate among various cleaning products and sanitizing products and identify common pests and appropriate methods of eradication.</p>	<ol style="list-style-type: none"> <li>1. Correct cleaners for specific tasks</li> <li>2. Methods of sanitizing and requirements for their effective use (e.g., contact time, water temperature, concentration, water hardness, pH)</li> <li>3. How and when to clean and sanitize food-contact surfaces</li> <li>4. Guidelines for using dishwashing machines</li> <li>5. How to clean and sanitize items in a three-compartment sink</li> <li>6. How to clean nonfood-contact surfaces</li> <li>7. How to store clean and sanitized tableware and equipment</li> <li>8. Storage requirements for chemicals and cleaning tools</li> <li>9. How to develop a cleaning program</li> <li>10. Methods for denying pests access to an operation</li> <li>11. Methods for denying pests food and shelter</li> <li>12. Signs of pest infestation and activity</li> <li>13. How to correctly store pesticides</li> <li>14. How to select a pest control operator (PCO)</li> </ol>
<p>Describe operational practices that comply with laws, rules, and regulations (of the Ohio Department of Health, FDA, USDA, and OSHA) governing hospitality/ tourism operations standards and identify training methods to ensure compliance.</p>	<ol style="list-style-type: none"> <li>1. Challenges to food safety</li> <li>2. Costs of a foodborne illness</li> <li>3. How food handlers can contaminate food</li> <li>4. The correct handwashing procedure</li> <li>5. When and where hands should be washed</li> <li>6. Hand antiseptics and when to use them</li> <li>7. Hand-maintenance requirements</li> <li>8. The correct way to cover infected wounds</li> <li>9. The importance of avoiding bare-hand contact with ready-to-eat food</li> <li>10. How to use single-use gloves and when to change them</li> <li>11. Requirements for staff work attire</li> <li>12. Jewelry that poses a hazard to food safety</li> <li>13. Policies regarding eating, drinking, and smoking as they relate to food safety</li> <li>14. Criteria for excluding staff from the operation or restricting them from working with exposed food, utensils, and equipment</li> <li>15. Illnesses that need to be reported to the regulatory authority</li> <li>16. Methods for achieving active managerial control</li> <li>17. The public health interventions of the Food and Drug Administration (FDA)</li> </ol>

	<ol style="list-style-type: none"><li>18. Specialized processes that require a variance</li><li>19. How to prepare for, respond to, and recover from a crisis</li><li>20. How to respond to a foodborne-illness outbreak</li><li>21. How to respond to imminent health hazards, including power outages, fire, flood, water interruption, and sewage</li><li>22. When a review of the construction plan is required</li><li>23. Characteristics of correct flooring</li><li>24. Characteristics of correct interior finishes, including doors, walls, and ceilings</li><li>25. Requirements for restrooms</li><li>26. Requirements for handwashing stations</li><li>27. Requirements for food-contact surfaces</li><li>28. Organizations that certify equipment that meets sanitation standards</li><li>29. Requirements for dishwashing facilities</li><li>30. Requirements for installing equipment</li><li>31. Approved water sources and testing requirements</li><li>32. Methods for preventing cross-connection and backflow</li><li>33. The correct response to a wastewater overflow</li><li>34. Lighting-intensity requirements for different areas of the operation</li><li>35. Ways of preventing lighting sources from contaminating food</li><li>36. Ways of preventing ventilation systems from contaminating food and food-contact surfaces</li><li>37. Requirements for handling garbage, including correct storage and removal</li><li>38. The importance of keeping physical facilities in good repair</li><li>39. Government agencies that regulate food operations</li><li>40. The importance of regulatory inspections and self-inspections</li><li>41. The key components of an inspection</li><li>42. Corrective actions to take when found to be in violation of a regulation</li><li>43. Staff duties and specific training needs for each duty</li><li>44. Ways of training specific to staff and their duties</li><li>45. How to maintain food safety training records</li><li>46. How to ensure all staff are trained upon and after being hired</li></ol>
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